BORI

보리

APPETIZERS

KIMCHI DUMPLINGS 5PC | 13, 11
수제 김치만두

Handmade aged kimchi with vegetable, pork, and beef wrapped in wheat flour dough (Steamed or Deep-Fried)

FRIED CHILI EGGPLANT | 18
칠리 가지튀김

5 Pieces of sliced eggplant doused in chili sauce, onion, green onion, & broccoli

A5 WAGYU CARPACCIO* | 37
A5 와규 카르파치오

Thinly sliced premium A5 beef slightly torched and drizzled with yuja dressing and finished with white truffle oil and fresh cucumber garnish

SEAFOOD PANCAKE | (S) 17, 15 (L) 21, 19
해물 파전

Green onion, shrimp, clams, octopus, and squid pancake

KIMCHI PANCAKE | (S) 13, 11 (L) 17, 14
김치 전

Aged kimchi seasoned pancake

JAPCHAE | 18, 16
잡채

Sautéed glass noodles with beef and assorted vegetables

OCTOPUS CARPACCIO SALAD | 21
문어 카르파치오

Thinly sliced octopus, on top of fresh green salad and drizzled with chef's sauce

GARLIC SHRIMP ARUGULA | 21, 18
마늘 새우 아루굴라

Butter and garlic-marinated shrimp with arugula and drizzled with chef's sauce

GALBI JEEM | 37
갈비찜

Braised short rib in a burning stew pot with carrot, radish, & ginseng

NY STRIP TARTARE* | 38
채끝살 육회

Korean steak tartare flavored with asian pear, garlic, egg yolk, and wasabi (raw beef)

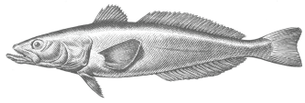
SEAFOOD

SWEET & SEASONED RAW CRABS* | 29, 26
양념 꽃게장

Our sweet, salty, & slightly spicy marinated crab dish

SPICY CHEESE OCTOPUS | 31
매운 쭈꾸미 치즈볶음

Stir-fried octopus with cabbage, onions, carrots, green onions
(separate large bowl of spring mix, rice, and fried egg +5)



CHILEAN SEA BASS | 51
칠레 농어

SPICY SHRIMP GAMBAS | 23
마늘 새우 감바스

9 Pieces of jumbo shrimp,roasted garlic, cherry tomatos, parsley, mozzarella cheese & garlic bread

SWEET MARINATED OCTOPUS | 36
양념 문어

Sweet, tender octopus marinated in BORI sauce with enoki mushroom & serrano peppers

ENTREES

JANCHI KOOKSU | 13
잔치 국수

Korean Noodle with light, clear anchovy consomme with carrot, zucchini, and eggs
Choice of Noodle: Somyun OR Buckwheat

SPICY OR COLD NAENG-MYUN / BUCKWHEAT NOODLE | 16, 14
비빔 OR 물냉면

Buck-wheat noodle with sliced beef, and boiled egg in light and sweet & spicy paste OR refreshingcold vegetable broth
(Extra Noodles +6)
(Vegetarian Salad +1)

KIMCHI FRIED RICE | 16, 14
김치 볶음밥

Stir-fried Napa kimchi fried rice with bacon, cheese, sunny-side up egg and sesame oil

PERILLA OIL BUCKWHEAT NOODLE | 16
들기름 메밀국수

Buck-wheat noodle with green onion, fried sesame seeds with perilla oil

DOL-SOT BIBIMBAP | 16, 14
돌솥 비빔밥

Assorted vegetable, beef, soft-poached eggs, and GOCHUJANG in sizzling stone pot

RIB FINGER FRIED RICE | 18
양념갈비살 볶음밥

Stir-fried marinated rib finger on a bed of fried rice, egg, and bell peppers

SHRIMP FRIED RICE | 16, 14
새우볶음밥

Fried rice w/ 3 Jumbo Shrimp, scrambled egg, bell peppers, & carrots

HAPPY HOUR
MONDAY TO FRIDAY : 11 AM - 1:30 PM // 5 PM - 6 PM

**Consuming raw or undercooked meats and steaks may increase your risk for foodborne illness, especially if you have certain medical conditions.*

BORI

보리

KOREAN STEAK

JAPANESE A5 WAGYU | MARKET PRICE

NY STRIP OR RIBEYE* 채끝살 OR 등심 | **18/OZ**

FILET MIGNON* 안심 | **22/OZ**

DRY-AGED (MIN. 41 DAYS) 건조숙성 (최소 41일)

DRY-AGED RIBEYE* 건조숙성 등심 | **57**

DRY-AGED NY STRIP* 건조숙성 채끝살 | **57**

BEEF ROW A

NY STRIP (STRIP LOIN)* | 49
채끝살

BONELESS SHORT RIB* | 49
꽃살

RIBEYE* | 49
등심

BEEF TONGUE* | 49
우설

BEEF ROW B

SEASONED NY STRIP* | 48
채끝살 주물럭

SOY GINGER NY STRIP* | 48
양념채끝살(생강)

MARINATED BONELESS SHORT RIB* | 48
양념 숙성 갈비

SPICY BONELESS SHORT RIB* | 48
매운 숙성 갈비

SEASONED BONELESS SHORT RIB* | 42
갈비살 주물럭

PORK ROW C

PORK JOWL* | 34
항정살

PORK BELLY* | 33
삼겹살

PORK SHOULDER* | 33
목살

SPICY PORK* | 33
매운 돼지고기

MARINATED PORK* | 33
양념 돼지고기

SINGLE ORDER

BEEF BELLY* | 30
업진살 / 우삼겹

RIB FINGER (REGULAR/MARINATED/SPICY)* | 42
늑간살 / 갈비살

BULGOGI* | 28
불고기

PREMIUM BEEF TONGUE* | 54
프리미엄 우설

FILET MIGNON* | 54
안심

SEASONED FILET MIGNON* | 56
양념 안심

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ADD-ONS

SOYBEAN STEW | 6, 5

KIMCHI STEW | 6, 5

CORN CHEESE | 3, 2

STEAMED EGG | 3, 2

BEEF SOUP | 3

WHITE / BARLEY RICE | 1

SELECTED CUTS

INCLUDES CORN CHEESE + STEAMED EGG + CHOICE OF KIMCHI OR SOYBEAN STEW

BORI BEEF CUTS* | (S) 98, 89 | (L) 129, 121
우삼겹 + 셋트 A + 셋트 B

Beef Belly + 1 Choice from BEEF ROW A
+ 1 Choice from BEEF ROW B

BORI PORK CUTS* | (S) 78, 71 | (L) 99, 91
셋트 C (각 3개 선택)

3 Different Choices from PORK ROW C

RIB FINGER COMBO* | (S) 88, 80 | (L) 114, 104
갈비살 + 매운 갈비살 + 양념 갈비살

Rib Finger + Marinated Rib Finger + Spicy Rib Finger

BUTCHER'S FEAST* | (L) 195, 184 | (XL) 232, 220
우삼겹 + 갈미살 + 셋트 A + 셋트 B + 셋트 C (2개 선택)

Beef Belly + Rib Finger
+ 1 Choice from BEEF ROW A
+ 1 Choice from BEEF ROW B
+ 2 Different Choices from PORK ROW C

PREMIUM BEEF CUTS* | (L) 159
안심 + 꽃살 OR 양념갈비 OR 프리미엄 우설 +
건조숙성 등심 OR 건조숙성 채끝살

*Filet Mignon **OR** Seasoned Filet Mignon (+$2)*
*+ Marinated **OR** Non-marinated Short Rib*
***OR** Premium Beef Tongue*
*+ Dry-aged Ribeye **OR** Dry-aged NY Strip*

SHORT RIB PLATTER* | (S) 116 | (L) 137
꽃살 + 갈비살 주물럭 + 양념 숙성 갈비

Boneless Short Rib + Seasoned Short Rib
+ Marinated Boneless Short Rib

ABC PLATTER* | (S) 104 | (L) 128
셋트 A + 셋트 B + 셋트 C

1 Choice from BEEF ROW A
+ 1 Choice from BEEF ROW B
+ 1 Choice from PORK ROW C

HAPPY HOUR
MONDAY TO FRIDAY : 11 AM - 1:30 PM // 5 PM - 6 PM

BORI

보리

STONE GRILLED STEAK

SEASONED CERTIFIED ANGUS BEEF WITH ROSEMARY GARNISH PREPARED AT A MEDIUM RARE TEMPERATURE AND SERVED ON A SIZZLING STONE PLATTER.

RIBEYE* | 49 - 8 oz
등심

NY STRIP* | 49 - 8 oz
채끝살

FILET MIGNON* | 55 - 8 oz
안심

MARINATED BONELESS SHORT RIB* | 48 - 8 oz
양념갈비

INCLUDES:
LETTUCE WRAP,
BEEF SOUP,
PINEAPPLE,
CHERRY TOMATO,
& RICE.

COMBINATION

SINCE 1978
CERTIFIED ANGUS BEEF® BRAND

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RIBEYE* / NY STRIP* | 79 - 5/5 oz
등심 + 채끝살 + 치마살

RIBEYE* + MARINATED SHORT RIB* | 80 - 5/5 oz
등심 + 숙성 양념갈비

NY STRIP* + MARINATED SHORT RIB* | 80 - 5/5 oz
채끝살 + 숙성 양념갈비

INCLUDES
LETTUCE WRAPS
BEEF SOUP
PINEAPPLE
CHERRY TOMATO
& RICE.

DESSERT

ICE CREAM

STRAWBERRY / CHOCOLATE / VANILLA GELATO | 8
딸기 / 초콜렛 / 바닐라 젤라토 아이스크림

Choice of ice cream in a sunday cup with chocolate syrup,

MANGO BINGSU | 15
망고 빙수

Crushed mango flavored ice with mango sorbet and mochi topping

CROFFLE ICE CREAM | 12
크로플 아이스크림

Our crossaint turned into waffle topped with ice cream, fresh fruits and drizzled with chocolate and caramel

HOTTEOK ICE CREAM | 8
호떡 아이스크림

*Popular Korean street market pancake with cinnamon sugar & *PEANUT* filling topped with a choice of ice cream*

RICE POP ICE CREAM SANDWICH | 7
뻥튀기 아이스크림

Choice of ice cream flavor with chocolate syrup in between Korean pop rice crackers

CAKE

HUMMINGBIRD CAKE | 7
허밍 버드 케익

Banana, pineapple spice cake served with cinnamon, peacons, and cream cheese frosting pecans

CHOCOLATE MOUSSE CAKE | 7
초콜렛 무스 케익

Dark chocolate cake with white chocolate mousse layers inside

LEMON BERRY CAKE | 7
레몬 베리 케익

Tangy blueberry cream mascarpone cake with cream filling inside

LUNCH MENU

MONDAY TO FRIDAY : 11 AM – 1:30 PM
&
SATURDAY TO SUNDAY 12 PM –3 PM

– TRADITIONAL KOREAN SOUPS

YOOKEJANG | 15
육개장

Hearty, spicy beef soup with brisket, braken, green onions, egg drop and glass noodles

GALBITANG | 19
특 갈비탕

Three Bone-In Short Rib & brisket in beef broth with sliced green onions, jujube, radish, and glass noodles

BUDAE JJIGAE (ARMY STEW) | 16
부대찌개

Noodles in Spicy Stew with cheese, kimchi, sausage, bacon, white & green onion, zucchini

SEAFOOD SOONDUBU | 14
해물 순두부 찌개

Spicy Tofu soup and assorted seafood with sliced green onions, zucchini, and egg yolk

SEOLLEONGTANG | 18
설렁탕

Beef Bone Soup with sliced beef, green onion, and noodles

UDON YOOKEJANG | 16
우동 육개장

Hearty, spicy beef soup with brisket, green onions, and UDON noodles

– SIZZLING ENTREES

SIZZLING BULGOGI | 17
불고기

Bulgogi on Sizzling Platter (Prepared in the Kitchen)

SIZZLING SPICY PORK | 15
제육볶음

Thin Sliced Spicy Pork on Sizzling Platter (Prepared in the Kitchen)

STIR-FRIED SOOKJU RIBEYE | 18
등심 숙주볶음

Thin Sliced Ribeye with bean sprouts, carrots, green onion, and white onion

BOR

LUNCH MENU

– GRILLED KOREAN BBQ

GRILLED RIB FINGER* | 19
(REGULAR/MARINATED/SPICY)
늑간살 / 갈비살 (오리지널 / 양념 / 매운양념)

GRILLED MARINATED BEEF BELLY* | 18
양념 우삼겹

GRILLED BULGOGI FOR TWO* | 30
불고기

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– TRADITIONAL KOREAN STONE POTS

MARINATED RIB FINGER STONE POT | 18
양념 갈비살 돌솥밥

Rib Finger, rice, and stir fried vegetables on a hot sizzling stone pot

BULGOGI STONE POT | 16
불고기 돌솥밥

Bulgogi, rice, assorted vegetables and egg yolk on a hot sizzling stone pot

SPICY PORK STONE POT | 14
뚝배기 제육덮밥

Thin Sliced Spicy Pork, rice, and egg yolk on a hot sizzling stone pot

HANJUNGSIK $149

A traditional Korean full-course meal that offers a diverse and rich dining experience. It is designed to present a harmonious blend of flavors and textures.

BORI MERCH & PRODUCTS

* T-SHIRT - $22
* HOODIE - $49
* SSAMJANG IN A JAR - $12
* KIMCHI IN A JAR - $10
* COFFEE MUG - $18

BORI ART GALLERY

PLEASE NOTIFY A MANAGER TO ASSIST IN RESERVING THE SPACE FOR LARGE PARTY FUNCTIONS

BORI

DRAFT BEER

ASAHI (5%)	| 7, 5
SAPPORO (4.9%)	| 7, 5
STELLA ARTOIS (4.8%)	| 7, 5
MICHELOB ULTRA (4.2%)	| 6, 5
KARBACH LOVE STREET (4.9%)	| 6, 5
SAINT ARNOLD ART CAR IPA (7.2%)	| 7, 5
TERRA KOREAN BEER BY THE BOTTLE(4.5%)	| 6, 5

SOJU

CHAMISUL FRESH (375 ML) (17.2%)	| 15, 12
CHAMISUL CLASSIC (375 ML) (20.1%)	| 15, 12
CHUM CHURUM ORIGINAL (375 ML) (17.5%)	| 15, 12
JINRO IS BACK (375 ML) (16.9%)	| 15, 12
JINRO IS BACK ZERO SUGAR (375 ML) (16.0%)	| 15, 12
ZERO SUGAR BY SAERO (375 ML) (16.0%)	| 15, 12
APRICOT ZERO SUGAR BY SAERO (375 ML) (12.0%)	| 15, 12
FLAVORED SOJU (375 ML) (12%)	| 15, 12

YOGURT
PEACH
GREEN GRAPE
STRAWBERRY
GRAPEFRUIT
LYCHEE
GREEN APPLE
APPLE MANGO

KOREAN WINE

MAKGEOLLI RICE WINE (750 ML) (6%)	| 16
KOREAN RASPBERRY WINE (375 ML) (13%)	| 17
BEKSEJU RICE WINE (375 ML) (13%)	| 17

PREMIUM SOJU

HWAYO PREMIUM SOJU GREEN (375 ML) (17%)	| 28
HWAYO PREMIUM SOJU RED (375 ML) (23%)	| 33
HWAYO PREMIUM SOJU BLACK (375 ML) (41%)	| 56
TOKKI SOJU WHITE (375 ML) (23%)	| 45

NON ALCOHOLIC BEVERAGES

SAN PELLEGRINO (750 ML)	| 5
EVION BOTTLED WATER	| 5
REPUBLIC OF TEA (355 ML)	| 5

DECAF GINGER PEACH
DARJEELING
PASSIONFRUIT

B O R

COCKTAILS

MORNING CALM | 17
Dripping Springs Vodka, Korean pear juice, barley syrup.
Korean flavors, juicy, floral

LYCHEE MARTINI | 14
Dripping Springs Vodka, lychee, St. Germain Elderflower.
Sweet, tart, fruity

SEOUL FASHIONED | 15
Woodford Reserve Bourbon, Angostura, Turbo.
Spiced, smooth, balanced

BORI-RITA | 14
1800 Blanco Tequila, Cointreau, lime.
Tart, refreshing
**optional spicy/tajin rim*

SPIRITED GARDEN | 14
Sombi Gin, mint, cucumber, lime.
Tart, fresh

MAS-SHEESO MULE | 13
Dripping Springs, lime, ginger beer.
Bold, tangy, fizzy

GOLD ISLAND | 13
Makgeolli, Calpico, Yuzu Juice.
Sweet, creamy

ESPRESSO MARTINI | 17
Dripping Springs Vodka, Bailey's, coffee liqueur, espresso.
Coffee, bold, creamy

STRAWBERRY MOON | 16
Tokki Soju, strawberry syrup, yakult.
Fruity, rich

TEXAS FASHIONED | 17
Old Forester infused with ribeye, walnut bitters, unami bitters, Turbo
Nutty, vanilla, smooth

SCARLETT | 15
Barcardi, strawberry syrup, lemon, egg white, coco bitters.
Fruity, nutty

SOMECK COMBO | 26
2 Beers + 1 Soju of choice
**excludes premium sojus*

B O R

WINE

RED WINE

JOEL GOTT PINOT NOIR, SANTA BARBERA 14 | 56
Aromas of berries with baking spices with a round mouthful

STERLING MERLOT, CENTRAL COAST 9 | 36
Flavors of dark fruits with a plump mouthfeel and lush tan

MONTES MALBEC, CHILE 10 | 40
Dark currant and red plum with hints of cream and spices

SEAGLASS PINOT NOIR, CENTRAL COAST 10 | 40
Medium body with ripe cherry, cranberries, and cola

MURPHY GOODE RED BLEND, CALIFORNIA 9 | 36
Soft but complex blend with aromas of berries and cherry

DECOY CABERNET SAUVIGNON, CALIFORNIA 14 | 56
Alluring black berry flavors with silky tannins and barrel spice

DAOU CABERNET SAUVIGNON, PASO ROBLES 15 | 60
Rich flavors of blackberry, cassis, and black cherries

WHITE WINE

SANTA MARGHERITA PINOT GRIGIO, ITALY 15 | 60
Clean, bright, and refreshing with tastes of dry golden apple

MOHUA SAUVIGNON BLANC, NEW ZEALAND 10 | 40
Expressive aromatics of fresh tropical fruit and citrus

COPPOLA DIAMOND CHARDONNAY, CALIFORNIA 10 | 40
Juicy flavors of pears and citrus with notes of spice and toasted oak

JACKSON ESTATE CHARDONNAY, CALIFORNIA 14 | 56
Rich and creamy with notes of mango and honeysuckle

SPARKLING WINE

TORRESELLA PROSECCO, ITALY 10 | 40
Fresh and fruity with juicy acidity and an off-dry finish

ROSE

POEMA BRUT CAVA ROSÉ, SPAIN 9 | 36
Fresh and elegant notes of strawberry, raspberry, and rose pedals

CA'MAIOL CHIARETTO ROSE, ITALY 10 | 40
Playful with red fruit notes, citrus, and orange rind

JOEL GOTT GRENACHE ROSÉ, CALIFORNIA 11 | 44
Aromas of melon and strawberry with floral notes

CHAMPAGNE

G.H. MUMM CHAMPAGNE, FRANCE 25 | 100
Traditional style of Champagne with notes of vanilla, roasted nuts, and toast

B O
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SPIRITS

WHISKEY

BIKOKU JAPANESE WHISKEY	| 20
CROWN ROYAL	| 11
SUNDAY'S JAPANESE WHISKEY	| 17
JAMESON	| 13

SCOTCH

BALVENIE DOUBLE WOOD 12 YEAR	| 19
JOHNNIE WALKER BLUE	| 45
JOHNNIE WALKER BLACK	| 18
MACALLAN 12 YEAR	| 23

BOURBON

OLD FORESTER	| 9
WOODFORD RESERVE	| 12

COGNAC

HENNESSY VS	| 16
HENNESSY VSOP	| 20
MARTELL BLUE SWIFT	| 17
REMY MARTIN	| 18

VODKA

ABSOLUT	| 11
DRIPPING SPRINGS	| 10
GREY GOOSE	| 14
KETAL ONE	| 13
TITO'S HANDMADE VODKA	| 13

TEQUILA

1800 BLANCO	| 12
CASAMIGOS BLANCO	| 17
CLASE AZUL REPOSADO	| 30
DON JULIO BLANCO	| 16
DON JULIO 1942	| 22
LALO BLANCO	| 14

GIN

EMPRESS	| 15
HENDRICK'S	| 13
SONBI	| 13

RUM

BACARDI	| 9
MALIBU	| 10

B O
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